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MONEY-SAVING

COTTAGE CHEESE RECIPES

INCLUDING

33 PRIZE WINNERS

PUBLISHED BY THE

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MILWAUKEE, WISCONSIN**

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Human Energy in Foods

Protein is the foodstuff that builds muscular tissue, says a well-known authority on domestic science.

Carbohydrates furnish heat and energy.

The fats in butter and cream are also heat and energy producers.

A wise selection of food for the average person, for one day, would be as follows:

- 4 portions of food rich in fat
- 3 portions of food rich in sugar
- 9 to 12 portions of food rich in starch
- 6 to 8 portions rich in protein
- 3 to 4 portions rich in mineral substances

The following tables give the approximate necessary to supply the required amount as given above:

Foods Rich in Fat

Butter, 1 tablespoonful	Heavy Cream, 2 tablespoons
Suet, 1 tablespoonful	Ice Cream, 2½ tablespoons
Lard, 1 tablespoonful	Walnuts, shelled, 8 halves

Foods Rich in Starch

Cornmeal, 3½ tablespoons	Corn Starch, 4 tablespoons
Rolled Oats, ⅓ cup	Rice, 2 tablespoons
Flour, ¼ cup	Potato, 1 medium

Foods Rich in Sugar

Granulated Sugar, 2 table- spoons	Dates, 4
Molasses, 1⅔ tablespoons	Maple Syrup, 1⅔ table- spoons
Raisins, 30	Honey, 1⅔ tablespoons
Prunes, 3 to 5	Plain Cake, small piece

Foods Rich in Protein

Milk, ⅔ cup	Roast Beef, 1 small slice
Cheese, 1½ inch cube	Boiled Ham, 1 small slice
Dried Peas, 2 tablespoons	Cod or Haddock, 5 ounces
Dried Beans, 2 tablespoons	Eggs, 1⅓

Foods Rich in Mineral Substances and Organic Acids

Potato, 1 medium	Cabbage, 13 ounces
Apple, 1 large	String Beans, 1 quart
Banana, 1 large	Spinach, 2 quarts raw
Orange, 1 large	Grapes, 1 large bunch
Carrots, ⅔ pound	Strawberries, 1 pint
Onions, ½ pound	Lettuce, 3 heads

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INTRODUCING COTTAGE CHEESE

THE contents of this book have been carefully selected from nearly 300 choice recipes, approximating the highest skill in Cottage Cheese cookery, and exemplifying the most satisfactory results in conservation, flavor, originality, texture and appearance.

Each recipe passed under the careful observation of a committee of Food experts, and it is to their conscientious efforts, as judges, and to the wholehearted co-operation of a goodly number of patriotic housewives, that we are indebted for this opportunity to assist the Federal Food Administration in its great educational campaign, and to aid our friends, the Public, in maintaining the highest standard of health and physical efficiency, at a trifling cost.

It also emphasizes the fact, that every pound of Cottage Cheese consumed in one's home, means an approximate in food value, to that furnished by a pound and a half of good beef, and the saving of that much meat for the boys in the trenches.

This is all rather difficult to appreciate until, by personal experience, you have learned how many appetizing delicacies can be easily and cheaply made from this simple product of the dairy. It is certainly worth a trial, and with these prize-winning recipes for a guide, you will find the task a decidedly pleasant one.

And, having done this, see that your friends are supplied with copies of this magic cookbook, too. It surely will be appreciated and the cost is little—10 cents, mailed to any address in the United States.

To all Gridley patrons, a copy will be sent free, on request.

*Sustain Health,
Satisfy Appetite,
and Save Money*

Do It The Cottage Cheese Way

Miscellaneous Dishes

Grand Cash Prize—Mrs. G. W. Moore

Liberty Loaf

- One cupful chopped cooked carrots
- One cupful of ground peanuts
- One cupful of bread crumbs
- One cupful of Cottage Cheese
- Two eggs
- Two tablespoonfuls of fat (drippings)
- One tablespoonful of chopped parsley
- A little onion juice
- One-half teaspoonful of mustard
- One-half to one teaspoonful salt
- A dash of cayenne and paprika

Put cheese through sieve. Beat eggs lightly and combine. Line loaf pan with stars of cooked carrots and pack mixture well. Bake in moderate oven until well set. Turn on platter and garnish with lettuce dotted with stars of carrots and white of hard boiled egg. Serve with tomato sauce which may be served in green peppers with chopped green pepper sprinkled on top and a white star.

Quantity—Can be used as the main dish for a family of six.

First Prize—Miss L. Whitcomb

Home Guard Loaf

- One level teaspoonful Curry powder
- One level teaspoonful salt
- One tablespoonful each of minced celery and onion
- One tablespoonful of butter
- One well beaten egg
- One heaped cupful of oatmeal
- One cupful of tomato soup
- One cupful of Cottage Cheese
- One can of fresh grated cocoanut with the milk

Mix in order given and bake in well buttered tin in slow oven until well browned, about one and a quarter hours.

Second Prize—Mrs. C. S. Beebe

Luncheon Croquettes

- One carton of Cottage Cheese
- One cupful of chopped carrots
- One onion, chopped fine
- One tablespoonful of flour
- Two eggs
- Salt and pepper
- One cupful of yellow corn meal
- Lard for frying

Boil the chopped carrot in salt water ten minutes; then add the chopped onion and boil until tender; then drain. Season the cottage cheese with salt and pepper and add one egg, well beaten, and lastly, the cooked vegetables. Mould into shape of croquettes, dip in the second

egg, slightly beaten, roll in the corn meal and fry in the hot lard until crisp and brown.

These croquettes are nice made with French peas or spinach in place of the carrots.

Third Prize—Mrs. A. R. Solenberger

Cheese Potato Cakes

- One-half cupful of Cottage Cheese
- One tablespoonful of cream in which dissolve one-fourth teaspoonful of soda
- Two tablespoons of breadcrumbs
- One cupful of mashed potatoes seasoned with salt and parsley
- One egg yolk

Form into cakes, roll in corn-flour, brown in lard.

Cottage Cheese Casserole

- Three eggs
- One pint of milk
- One pound of Cottage Cheese
- Pinch of salt
- One teaspoonful of cinnamon
- One-half cup of brown sugar
- One cup of stoned dates

Beat eggs thoroughly, add milk, cheese (which has been pressed through a ricer) pinch of salt, cinnamon, brown sugar, and stoned dates. Turn into buttered casserole and bake half an hour. Garnish with dates.—Mrs. F. Fox.

Nut and Cheese Roast

- One cup of Cottage Cheese
- One cup of nut-meats
- One cup of bread crumbs
- Juice of half a lemon
- One teaspoonful of salt
- One-fourth teaspoonful pepper
- Two tablespoonfuls chopped onions
- One tablespoonful of butter

Mix the cheese, which has been pressed through a ricer or sieve, with the nuts, crumbs, lemon juice, salt and pepper. Cook onion in the butter and a little water, until tender. Add the onion and sufficient water or meat stock to moisten. If desired, add chopped parsley and one egg. Mix well. Pour into a baking dish and brown in the oven.—Mrs. Theo. Koss.

Cheese Croquettes

- One cup of Cottage Cheese
- One-half cup of boiled rice
- One-half cup of corn flour
- One egg
- Seasoning

Put cheese through potato ricer, add boiled rice, corn flour, seasoning, and a well-beaten egg. Mix well. Form into croquettes and dip in egg, slightly beaten, and bread crumbs. Fry in lard or drippings. Serve hot with cream or tomato sauce.—Mrs. G. Riess.

Fourth Prize—Mrs. G. N. Hubbard

Company Salad

One carton of Cottage Cheese
 One teaspoonful of salt
 One tablespoonful of butter
 One-fourth pint of cream
 Three teaspoonfuls of gelatine
 One-half cupful of chopped peanuts
 Two hard boiled egg yolks
 One-half cupful mayonnaise dressing
 Two tablespoonfuls of beet juice
 Small bottle stuffed olives, chopped

Mix cheese with first five ingredients and mash fine. Line oblong mold with wax paper, put in a layer of cheese one-half inch deep, and cover with the peanuts. Divide remaining cheese—to one part add the mashed yolks and dressing, place on top of peanuts. Color remainder with beet juice. Place chopped olives on other layer, with the pink one on top. Garnish with green pepper, candied cherries and parsley.

Quantity—Will serve six persons amply.

Boston Roast

One can of kidney beans
 One-half pound of Cottage Cheese
 About one cup of bread crumbs
 One chopped onion
 Salt
 Pepper

Mash beans or put through potato ricer. Add the cheese, which also has been put through ricer or colander, then bread crumbs enough to make the mixture sufficiently stiff to be formed into a roll. Bake in moderate oven, basting occasionally with butter and water. Serve with tomato sauce.—Mrs. Wm. H. Simons.

Baked Noodles with Cottage Cheese Filling

One-half pound of egg noodles
 One tub of Cottage Cheese
 Five tablespoonfuls of melted butter
 Three eggs
 One-half cup of sugar
 One-half cup of raisins
 One level tablespoonful of cornstarch
 One teaspoonful of cinnamon
 Pinch of salt
 Six almonds, cut fine (if desired)

Drop noodles into about three quarts of boiling salted water, and boil for twenty minutes. Put them in colander, pour cold water over them and allow to drain. Put layer of noodles into well-greased pudding dish, then layer of well beaten cheese mixture, then noodles, and again cheese until all is used. See that top layer is noodles, over which pour about three tablespoonfuls of melted butter. Bake in hot oven until nicely browned—about half an hour.—Mrs. G. Matthes.

Cottage Cheese Souffle

Two tablespoonfuls of butter
 Three tablespoonfuls of corn flour
 One cup of scalded milk
 One-half teaspoonful of salt
 Few grains cayenne
 One cup of Cottage Cheese
 Three eggs

Melt butter, add flour, milk, salt, cayenne, and cheese, (which has been pressed through a ricer) take from fire and add well beaten yolks of the eggs. Let cool and add beaten whites. Pour into greased baking dish; bake twenty minutes.

Quantity—Will serve from six to eight persons.—Miss Emma Schulze.

Filled Eggs

Six eggs
 One-fourth carton of Cottage Cheese
 A little red pepper (chopped fine)
 A few walnuts (chopped)
 A little celery
 Pepper
 Salt

Boil eggs hard; cut in half lengthwise. Remove the yolks and mash them. Add the cottage cheese, red pepper, walnuts, and the celery and season to taste. If too thick, thin with cream. Refill the whites and serve.—Mrs. G. H. Leistikow.

Fifth Prize—Mrs. G. W. Moore

Cheese Roll—(Relish with Salad)

One carton of Cottage Cheese
 One package of Cream Cheese
 Six finely chopped pimentos
 Cayenne
 Cream to mould
 A few nuts

Roll in ground nuts (peanuts). To be used as sandwich filling.

Cottage Cheese Relish

One carton of Cottage Cheese
 One small green pepper, shredded
 Two tablespoonfuls chopped nuts
 One-fourth cup of cream
 Salt to taste
 Lettuce leaves

Line dish with lettuce leaves. Mix ingredients, place in center of lettuce, and serve as a side dish.—Mrs. H. B. Knowlton.

Mock Poached Eggs

One carton of Cottage Cheese
 One tablespoonful of cream
 Salad dressing

Put cheese through ricer, add cream and form in six or eight round cakes. Make a depression in center of each with end of egg and fill with salad dressing, to resemble poached egg. Serve on crisp lettuce.—Mrs. G. W. Moore.

*Sixth Prize—Mrs. Henry Louis***Cheese Pancakes****Batter:**

Two eggs
 Three-fourths cup flour
 Three-fourths cup water

Make a thin batter, fry in a small steel pan as thin as possible.

Filling:

Fill each one with a beaten egg mixed with a teaspoonful of Cottage Cheese which has been seasoned to taste, fold over and brown. Serve hot.

Cheese Pancakes**Filling:**

One carton Cottage Cheese
 One-third cup of cream (or rich milk)
 A little lemon (juice and grated rind)
 One-third cup of raisins
 Cinnamon and vanilla to flavor (or cinnamon, only)

Batter:

Two eggs
 One and a fourth cups of milk
 One cup of flour (three-fourths wheat and one-fourth potato)

Put cheese through ricer or sieve, add cream, lemon juice and grated rind, raisins and flavoring. Stand cheese where it will be lukewarm. Beat eggs with a rotary beater, add milk and beat until thoroughly mixed. Add flour and beat until all lumps disappear. Heat an iron spider. When very hot, remove a second from flame and add butter or fat. Let it run melted over the entire surface of pan; empty surplus to be used later. Pour enough batter into pan to cover bottom, by tipping pan in all directions. Return pan to flame and when pancake is partly done, place a heaped tablespoonful of cheese mixture in center, spreading it into a four inch square. Then fold opposite sides over the cheese to form a square, closed pancake, golden brown on both sides. Remove and powder with sugar and a little cinnamon. Makes seven pancakes.—Miss Hannah Marks.

*Seventh Prize—Mrs. Wm. Lehmbeck***Cooked Cheese**

One pound of Cottage Cheese
 One teaspoonful of salt
 One teaspoonful of caraway seed
 One teaspoonful of butter

Take a pound of Cottage Cheese, add a teaspoonful of salt, and a teaspoonful of caraway seed; then put in a warm place for ten days to ripen—stir once each day. Place a teaspoonful of butter in a saucepan, add the cheese and cook till smooth, over a slow fire.

Eighth Prize—Miss L. Quinn

Cottage Cheese Cream Soup

One pint of milk
 One onion cut fine
 Piece of butter, the size of an egg
 One and a half cups mashed potatoes
 Twelve ounces of Cottage Cheese

Heat the milk, onion, butter and mashed potatoes to the boiling point; then add Cottage Cheese, season to taste, and serve at once.

Quantity—Will serve four persons amply.

Desserts and Puddings

Rice Pudding with Cottage Cheese

One cup of rice
 A little salt
 One cup of Cottage Cheese
 Three tablespoons of sugar
 Butter, the size of a walnut
 One-fourth cup of raisins

Boil rice in water until soft, adding a little salt. Rice cottage cheese, and mix well with the sugar, butter and raisins. Put layer of boiled rice in pudding dish, cover with layer of cheese mixture, and put another layer of rice over this. Bake three-fourths of an hour in a moderate oven. Cover with whipped cream when serving.—Mrs. W. J. Franzen.

Filled Cottage Cheese Spies

Six large apples
 One tablespoonful of water
 Three tablespoonfuls Cottage Cheese
 One egg white
 One teaspoonful of sugar
 One teaspoonful of butter (melted)
 One teaspoonful of flour
 Vanilla to taste

Wash, dry and core the apples. Scoop out centers, set in a baking dish with a tablespoonful of water. Mix the cottage cheese (which has been pressed through a ricer or sieve), the egg white, well beaten, the sugar, butter, flour, and flavoring. Use this mixture to fill the hollow center of the apples and bake in oven until apples are done.—Mrs. Gustave Haack.

Cottage Cheese Pudding

One pound of Cottage Cheese
 One-half cup of bread crumbs
 One-half cup of farina
 Two eggs
 Two tablespoonfuls of sugar
 Three tablespoonfuls of butter
 One-half cup of raisins
 One-half lemon rind, grated

Put Cottage Cheese through ricer or sieve, rub with butter until smooth, and add beaten yolks, bread crumbs, farina and sugar. Mix

thoroughly, and then add raisins, grated lemon rind and beaten whites. Steam in buttered pudding dish for one hour, and serve with any sweet sauce.—Mrs. L. Kondelib.

Cottage Cheese Custard

One carton of Cottage Cheese
 One pint of sweet milk
 Four tablespoonfuls of sugar
 One tablespoonful of corn starch
 Two eggs
 Pinch of salt
 Flavoring, as desired

Scald the milk, add the sugar and salt, thicken with the cornstarch, dissolved in a little of the milk, cool slightly, and then add the beaten eggs. Press Cottage Cheese through a ricer or sieve and add to mixture. Bake in a custard pan until set.—Mrs. John G. Peterson.

Cakes and Tarts

Cheese Crescents

One-fourth pound of Cottage Cheese
 One-fourth pound of butter
 One-fourth pound of flour

Put cheese through ricer or sieve, add flour and cut in butter until a smooth dough is formed. Let stand over night. Next day, form into small balls about the size of a walnut, roll each ball into a flat cake, with a rolling pin. Fill with either a nut filling or with any jam, being careful not to put too much in each, and form into crescents. Spread just a little bit of egg white on edge of each to paste shut, place in a greased and floured pan, and spread a little of the egg on top. Bake in a moderate oven. Sprinkle with powdered sugar when done.

Filling:

Stir some grated nuts, sugar and cream to a paste.—Mrs. F. Geilenstein.

Cheese Torte

One package Holland Rusk
 One cup of sugar
 One-half teaspoonful of cinnamon
 One-half cup melted butter

Follow directions given in next recipe.

Custard Filling:

Four eggs
 One cup of sugar
 Two pounds of Cottage Cheese
 One-half pint of cream
 Pinch of salt
 One teaspoonful of vanilla
 Two tablespoonfuls of flour

Rice cheese, and add four eggs beaten with one cup sugar, the cream, salt, vanilla and flour. Mix well and bake very slowly about one and a half hours.—Mrs. Martha Neuenfeldt.

Cream Cottage Cheese Rusk

One package Holland Rusk
 One cup of sugar
 One cup of butter
 One teaspoonful of cinnamon
 Pinch of salt

Filling:

Two cartons of Cottage Cheese
 Four eggs
 Two teaspoonfuls of cornstarch
 One cup of sugar
 One cup of milk
 One teaspoonful of vanilla

Crush rusk with rolling pin, add sugar, melted butter, cinnamon and salt. Work all well together. Grease baking pan, put a layer of this mixture on bottom and build up sides, saving some to sprinkle on top. Mix Cottage Cheese, eggs and sugar; then cream cornstarch with milk. Cream all ingredients together, add vanilla, fill in prepared baking dish and sprinkle rusk mixture on top. Bake in spring form one hour in slow oven.—Mrs. C. Dusold.

Cheese Camouflage

One cup of stale breadcrumbs, toasted
 One-third cup of sugar
 One tablespoonful of butter, melted
 One level teaspoonful of cinnamon

Melt butter, add the crumbs, sugar and cinnamon, and mix well. Line the bottom and sides of a greased cake tin with this, keeping enough back to cover the top.

Filling:

One carton of Cottage Cheese
 One-half cup of sugar
 Two eggs
 Two and a half level tablespoonfuls
 of cornstarch
 One-half cup of cream or rich milk
 Rind of half a lemon (or vanilla)

Rice the cheese, mix sugar and cornstarch well and add. Then egg, not beaten, then cream and flavoring. Beat all well, pour into the prepared cake tin, and sprinkle remainder of crumb-mixture over top. Bake in moderate oven from 45 to 60 minutes.—Mrs. Wm. Zwaska.

Sunshine Pattycakes

Three eggs
 One-half cup of milk
 One-half cup of fine bread crumbs
 One-fourth cup of sugar
 One-fourth cup of honey
 One cup of Cottage Cheese
 One-half cup raisins
 One-half teaspoonful of cinnamon
 Grated rind and juice of half a lemon

Line patty pans with plain pie crust, and fill with the following: Beat the three eggs, add milk, fine bread crumbs, sugar, honey, Cottage Cheese, raisins, cinnamon and lemon juice and grated rind. Bake in a quick oven to a delicate brown.—Mrs. F. Fox.

Cottage Cheese Coffee Cake

Four cups of potato flour
 One-half cup of barley flour
 One-half cup of wheat flour
 Three-fourths teaspoonful of salt
 One egg
 Two tablespoonfuls of butter
 One-fourth of a yeast cake, dissolved
 in lukewarm water
 Two and a half cups milk
 One-half cup cornstarch

Scald milk, add the butter and cool till lukewarm. Add the yeast and egg well beaten. Sift the dry ingredients and add to the liquid. Beat well, but do not knead. When risen, form in tins and fill with following:

Filling:

Twelve ounces of Cottage Cheese
 One egg
 Two tablespoonfuls of sugar
 One-half teaspoonful of cinnamon

Put cheese through ricer, add egg, well beaten, sugar and cinnamon. Stir well. Bake in a moderate oven.—Mrs. Jos. A. Bell.

Cottage Cheese Liberty Loaf

Two cups of boiled rice
 Twelve ounces of Cottage Cheese
 Three eggs, well beaten
 One-half cup of milk
 One rounded tablespoon of flour
 Four tablespoonfuls melted butter
 Salt and pepper to taste
 Pastry dough

Mix thoroughly. Bake in pie tin lined with pastry dough, about one hour in a moderate oven.—Mrs. H. P. Weissenborn.

Cottage Cheese Fritters

One tub of Cottage Cheese
 Two eggs
 One cup of flour ($\frac{2}{3}$ wheat and $\frac{1}{3}$ barley)
 One teaspoonful of baking powder
 One-fourth cup of raisins
 One level tablespoonful farina
 Two level tablespoonfuls of fine bread crumbs

Shape into cakes the size of an egg; flatten and fry in lard until a golden brown. Dust with sugar and cinnamon to taste.—Mrs. G. Matthes.

Cottage Cheese Roast

One-half cup of lima beans
 One-half cup of bread crumbs
 Four tablespoonfuls chopped olives
 Two ounces Cottage Cheese
 Two tablespoonfuls of butter
 One-half teaspoonful of salt
 One tablespoonful of parsley
 One-half teaspoonful celery salt
 One-half teaspoonful of paprika
 One tablespoonful chopped onion

Cook lima beans until soft; then put them through a meat grinder. Add all other ingredients and mix well. Pack in a well buttered baking dish and bake until browned. Serve with tomato sauce.—Miss Loreta Jaeschke.

Cottage Cheese Pies

Plain Pie Crust

One and one-quarter cups of flour
 One level teaspoonful of salt
 One level teaspoonful baking powder
 Two heaping tablespoonfuls of lard
 Two tablespoonfuls of ice water

Have all the materials as cold as possible. Cream the lard and add the salt; sift the flour and baking powder together, and work into them thoroughly the creamed lard. Take the two tablespoonfuls of ice water, and add a little at a time, making a dough. If this is not enough wetting, add a little more ice water, so that you can handle. Roll this dough out thin. It is now ready to use.

Quantity—Enough for one large covered pie, or for two shells.

Rich Pastry Dough

Use same ingredients as for plain pie crust, adding a tablespoonful of shortening, and preparing according to directions given for plain crust.

First Prize—Mrs. A. Mahler

Cottage Cheese Pie

One carton Cottage Cheese
 One cupful of sugar
 One rind of lemon
 Three eggs
 One tablespoonful of corn starch
 One-half pint of cream

Put the Cottage Cheese through ricer, then add the sugar, grated rind of lemon, the yolks and whites of the eggs, which have been beaten separately, the cornstarch and the cream. Put in tin lined with plain pie crust and bake in a moderate oven.

Quantity—This will fill three small pies.

Second Prize—Mrs. Mina Engel

Cottage Cheese Pie

Nine ounces of Cottage Cheese
 One-half cupful of granulated sugar
 One tablespoonful of cornstarch
 Three tablespoonfuls whipped cream
 One and a half eggs
 One teaspoonful of vanilla

Put cheese through ricer, add sugar, cornstarch and vanilla; then add the beaten yolk of egg, the whipped cream, and lastly, the beaten whites of the eggs. Line a pie tin with pie crust and bake in a moderate oven.

Crust for Cottage Cheese Pie

One teaspoonful of lard
 One teaspoonful of butter
 One tablespoonful of sugar
 One egg yolk
 One-half cupful of barley flour
 One-half cupful of wheat flour
 One-half teaspoonful baking powder
 Two tablespoonfuls of cold water

Cream shortening with sugar, add the yolk of an egg, then the two tablespoonfuls of cold water. Mix the baking powder and flour, make a stiff dough and roll out to make one pie crust.

Third Prize—Mrs. C. J. Kasten

Cottage Cheese Pie

One-half pound of Cottage Cheese
 One-half cupful of sugar
 One teaspoonful of butter
 One-fourth cup cream, beaten stiff
 Two eggs, yolks and whites beaten separately
 One heaping teaspoonful cornstarch
 One tablespoonful of lemon juice
 One teaspoonful of vanilla

Put Cottage Cheese through colander, add the other ingredients, mix well and pour into tins lined with pie crust. Bake in a moderate oven.

Crust for Cottage Cheese Pie

One-third cupful of corn flour
 Two-thirds cupful of wheat flour
 Two tablespoonfuls of butter
 One-fourth cupful of cold water

Prepare according to directions given for plain pie crust.

Quantity—Enough for two small pies.

Fourth Prize—Mrs. Dorothy Notbohm

Cottage Cheese Pie

One and a half cups Cottage Cheese
 One tablespoonful of flour
 One tablespoonful of butter (melted)
 Pinch of salt
 Three-fourths cup of sugar
 Two eggs
 One cup of milk
 Cinnamon

Put cheese through colander, add the flour, melted butter, salt and sugar. Then beat the eggs well with the milk, add to the other ingredients, and mix thoroughly. Pour into a pie tin lined with plain pie crust, sprinkle top with cinnamon, and bake in a moderate oven about one-half hour.

Fifth Prize—Mrs. H. P. Weissenborn

Cottage Cheese Pie

One and a half cups Cottage Cheese
 Three-fourths cup of sugar
 Three eggs
 One-half cup of cream
 Pinch of salt
 One rounding tablespoonful of flour
 Juice and grated rind of one lemon

Put cottage cheese through ricer, then add the sugar, cream, salt, flour, the beaten egg yolks, the juice and grated rind of lemon, and lastly, stir in the whites of the eggs, well beaten. Pour in tin lined with rich pastry dough, and bake in a moderate oven.

N. B.—Directions for preparation of rich pastry dough given above.

Sixth Prize—Mrs. Jos. A. Bell

Cottage Cheese Pie

Crust:

Three-quarters cupful substitute flour
 One tablespoonful lard
 One pinch of salt
 One-half teaspoonful baking powder
 One-fourth cupful of ice water

Mix first four ingredients with finger tips. Cut in one-fourth cupful of ice water, roll out, handling as little as possible. Line pie plate with this rich crust and fill with following:

Filling:

Twelve ounces of Cottage Cheese
 Two eggs
 Three tablespoonfuls of sugar
 Rind and juice of one lemon
 Two tablespoonfuls of cream

Put Cottage Cheese through colander, then add the egg yolks which have been well beaten, then the sugar, lemon juice and grated rind, and the cream. Mix well and spread on crust, and bake in a moderate oven. Beat the whites of the eggs, spread on top, and brown in the oven.

Seventh Prize—Mrs. Alice Keller

Cottage Cheese Pie

Crust:

Two-thirds cupful of wheat flour
 One-third cupful of cornstarch
 One-third cupful of lard
 One and a half tablespoonfuls of cold water
 Pinch of salt

Mix according to directions given for plain pie crust.

Filling:

One and three-fourths cupfuls of Cottage Cheese
 One teaspoonful of butter
 Pinch of salt
 Three-fourths cupful of milk
 One-half cupful of brown sugar
 Two pinches of nutmeg
 Three eggs

Put Cottage Cheese through ricer, then cream with the butter. Add the salt, milk, sugar, nutmeg, and the yolks of the eggs, slightly beaten. Lastly, stir in the well beaten whites of the eggs.

Quantity—This makes a pie that will serve six persons generously.

Eighth Prize—Mrs. A. Mahler

Cheese Tart

Filling:

- One carton of Cottage Cheese
- One and one-fourth cupfuls of sugar
- Four eggs
- Grated rind of a lemon
- A little vanilla
- One pint of cream
- One large tablespoonful of cornstarch

Press Cottage Cheese through ricer, then add the sugar, the beaten egg yolks, the grated lemon rind, vanilla, cream and cornstarch. Mix thoroughly, and then fold in the well beaten whites of the eggs. Fill large spring form, which has been lined with zwieback mixture, sprinkle a cupful of the mixture over the top, and bake slowly for about an hour.

Zwieback Mixture for Tart:

- One box of zwieback (grated)
- One cup of sugar
- One teaspoonful of cinnamon
- One ounce of melted butter
- One ounce of lard (melted)

Cottage Cheese Pie

Plain Pie Crust—

Filling:

- Two eggs
- Two tablespoonfuls of cornstarch
- One cup of corn syrup
- One lemon
- Three-fourths pound Cottage Cheese

Beat the eggs separately. Add cornstarch and corn syrup to yolks and cook on stove until thick. Add lemon juice and grated rind, then cheese, and lastly, beaten whites. Line a pie tin with plain pie crust, pour in mixture and bake in moderate oven.—Miss Ruby G. Pray.

Auntie's Cheese Pie

Plain Pie Crust—

Filling:

- Two cups of Cottage Cheese
- One-half cup of sugar
- One-half cup of cream
- One cup of grated cocoanut
- One teaspoonful vanilla
- One-fourth teaspoonful of lemon extract

Mix in order given. Pour mixture in tin lined with plain pie crust and bake very slowly, until brown.

Quantity—Enough for two large pies.—Miss L. Whitcomb.

Cottage Cheese Pie

Plain Pie Crust—

Filling:

- Two eggs
- One-half cup of raisins
- One-fourth cup of currants
- One-half cup of sugar
- One-half teaspoonful of cinnamon
- One-fourth teaspoonful of cloves
- One and a half cups of Cottage Cheese
- A little milk

To beaten egg yolks add raisins, currants, sugar, spices and the Cottage Cheese, which has been pressed through a colander and mixed with a little milk. Line a pie plate with plain crust, pour in the mixture, and bake in a moderate oven. Beat the whites of the eggs, spread over top of pie and brown in oven.—Miss Emma Schulze.

Cottage Cheese Pie

Plain Pie Crust—

Filling:

- Three-fourths pound Cottage Cheese
- Two tablespoonfuls of melted butter
- One tablespoonful of cornstarch or corn flour
- Juice of half a lemon
- Three-fourths cup of corn syrup
- Three-fourths cup of rich milk or cream
- Two eggs
- One-fourth cup of raisins

Press cheese through ricer, add melted butter, cornstarch or corn flour, lemon juice, syrup, milk, raisins, and the well-beaten yolks of the eggs. Mix well and then stir in lightly one beaten egg white. Pour mixture in pie tin lined with plain pie crust and bake in a moderate oven about three-quarters of an hour. Beat the remaining egg white, spread over top of pie and brown in oven.

Quantity—Makes one large pie.—Mrs. B. C. Eickelberg.

Cottage Cheese Pie

Plain Pie Crust—

Filling:

- Three-fourths pound Cottage Cheese
- One cup of milk
- One-half to three-fourths cup sugar
- One-half teaspoonful of salt
- Two eggs
- One-fourth teaspoonful of nutmeg
- One-third cup of raisins (or dates, cut up fine)
- Two tablespoonfuls of cooked rice (if desired)

Cream Cottage Cheese until soft and smooth. Add milk gradually, and then the sugar, salt, beaten egg yolks, nutmeg, raisins or dates, and the boiled rice, if desired. Mix thoroughly and then fold in lightly the well-beaten whites of the eggs. Bake in tin lined with plain pie crust, in moderate oven.—Miss Cleta Irvin.

Cottage Cheese Pie

Plain Pie Crust—

Filling:

- One cup of Cottage Cheese
- Four tablespoonfuls of sugar
- One teaspoonful of salt
- Three eggs
- One lemon (juice and grated rind)
- One cup raisins
- One tablespoonful confectionery sugar
- Chopped nuts

Put cheese through ricer, add sugar, salt, egg yolks, rind and juice of lemon, and raisins. Mix well and then add two beaten egg whites. Beat the remaining egg white with the sugar and spread over top of filling which has been poured in tin lined with plain pie crust. Sprinkle a few chopped nuts over top. Bake in moderate oven.—Mrs. Paul Milbrath.

Cheese Cakes

First Prize—Mrs. L. F. Krueger

Cottage Cheese Cake

Crust:—

- One egg
- One tablespoonful of butter
- One tablespoonful of sugar
- Two tablespoonfuls of milk
- One teaspoonful of baking powder
- Enough flour ($\frac{2}{3}$ wheat flour and $\frac{1}{3}$ oatmeal) to roll out

Sift the dry ingredients, cut in the butter, add the egg, well beaten, and the milk gradually. Roll out on floured board, being careful to handle the dough as little as possible.

Filling:

- Two eggs
- Four tablespoonfuls of sugar
- One pound of Cottage Cheese
- Pinch of salt
- One cup of rich milk
- Vanilla to flavor
- One-fourth cup of cherries

Put Cottage Cheese through ricer, add the yolks of the eggs, well beaten, milk, salt, sugar, vanilla, and chopped cherries, and beat thoroughly. Add the beaten whites of the eggs, mix lightly, and pour into pan lined with crust. Bake in a moderate oven.

Second Prize—Miss Marie Wilhelm

Cottage Cheese Cake

Dough:

- One tablespoonful of butter
- One-half tablespoonful of lard
- One-third cup sugar
- One egg
- One-third cup milk
- One-half cup wheat flour
- One-half cup corn flour

Sift the dry ingredients, cut in the shortening, add the egg, well beaten, and the milk gradually. Add more flour, if necessary, to make a stiff dough. Roll out on floured board, handling the dough as lightly as possible.

Filling:

One carton of Cottage Cheese
 One-half teaspoonful of salt
 One-half cupful of sugar
 One egg
 One tablespoonful of corn starch
 One-third cup of milk
 Juice and grated rind of one-half a lemon

Put the Cottage Cheese through a colander, add the salt, sugar, the yolk of the egg, well beaten, the cornstarch which has been dissolved in the milk, and then the lemon juice and grated rind. Lastly add the beaten white of egg. Mix thoroughly to make a smooth paste and spread it over the dough. Bake in a moderate oven until well browned.

Third Prize—Mrs. Edward Pleyte

Cheese Torte

One box of zwieback (grated)
 One cup of sugar
 One teaspoonful cinnamon
 One ounce of melted butter
 One ounce of lard (melted)

Mix well. Line a spring form with this mixture, leaving one cupful of it for the top of the filled torte.

Filling:

Two pounds of Cottage Cheese
 One cup of sugar
 Four eggs
 One tablespoonful of flour
 One-half tablespoonful of corn starch
 One-half pint of cream
 Flavoring

Spread over zwieback mixture in spring form, sprinkle the remaining cupful of mixture on top, and bake slowly for one hour.

Fourth Prize—Mrs. Geo. M. Clark

Cheese Cake

Dough:

Two tablespoonfuls of sugar
 One teaspoonful of butter or lard
 One egg
 Two tablespoonfuls of milk
 One cup of flour, mixed according to government requirements
 One tablespoonful of corn flour
 One-half teaspoonful baking powder

Cream sugar and shortening thoroughly; add the egg, well beaten and the milk. Add the flour, which has been sifted with the baking powder, gradually.

Filling:

One carton of Cottage Cheese
 Three-fourths cup of sugar
 Two eggs
 One tablespoonful of flour
 One-half teaspoonful of vanilla
 Pinch of salt
 Three-fourths cup of milk

Mix sugar with the cheese thoroughly. Then add the egg yolks, well beaten, flour, vanilla, salt, milk, and lastly, the beaten whites of the eggs. Spread over the dough and bake in a moderate oven, about half an hour.

*Fifth Prize—Mrs. F. A. Zimmermann***Cream Cheese Cake****Dough:**

One cup of wheat flour
 One cup of corn flour
 One cup of milk and water
 One-half cake of yeast
 One egg
 Two tablespoonfuls of sugar
 One tablespoonful of lard
 One tablespoonful of butter
 Pinch of salt

Mix and sift the flour. Dissolve the yeast in the lukewarm milk and water, add the flour and beat until smooth. Cover and set to rise in a warm place, free from draft, until light. Then add the eggs, shortening and the salt. Knead slightly, and let rise again. Then press very thin into buttered cake tin and let stand while preparing the filling.

Filling:

One and a half cup of Cottage Cheese
 One-half cup of butter
 Two eggs
 One cup of cream
 A little vanilla
 One-half cup of sugar
 One and a half tablespoonfuls of flour

Press the Cottage Cheese through a potato ricer. Add the egg yolks, well beaten, the butter, cream vanilla, sugar and the flour. Beat thoroughly. Then add the beaten whites of the eggs, mix lightly, pour into the prepared pan and bake in a moderate oven, until set.

*Sixth Prize—Mrs. John Gerling***Cottage Cheese Cake****Filling:**

One carton of Cottage Cheese
 One cup of sugar
 One rounded tablespoonful of flour
 Pinch of salt
 Small piece of butter (melted)
 One egg yolk
 Two egg whites

Crust:

One cup of flour mixed (four ounces of wheat, one ounce of corn, one ounce of rice, and one ounce of corn starch)
 One-eighth cup of sugar
 One small rounded teaspoonful of baking powder
 One rounded tablespoonful of butter
 Pinch of salt
 One-eighth cup of milk (a little more, if necessary)
 One egg yolk

Seventh Prize—Mrs. C. L. Jones

Cottage Cheese Torte

Dough:

One package zwieback (grated)
 One cup of sugar
 One teaspoonful of cinnamon
 One-fourth cup butter (melted)

Grate the zwieback, mix with the sugar, cinnamon, and melted butter, and line a buttered spring form with this mixture, leaving one cupful for the top.

Filling:

Four eggs
 One cup of sugar
 Two pounds of Cottage Cheese
 Two tablespoonfuls of flour
 One-half pint of cream
 Vanilla to flavor

Eighth Prize—Mrs. E. J. Bock

Oatmeal Gems

One cup of cooked oatmeal
 One cup of cottage cheese
 One egg
 Three-fourths cup of milk
 Two and a half cups of flour (one cup wheat and one and a half cups barley flour)
 One-half cup of raisins
 One-half teaspoonful of salt
 One teaspoonful of cinnamon
 One-half teaspoonful of soda
 Three teaspoonfuls baking powder

Cheese Cake

Crust:

Three-fourths cup of wheat flour
 One-fourth cup of barley flour
 One teaspoonful of baking powder
 One teaspoonful of sugar
 Two tablespoonfuls of butter
 A little salt
 Milk enough to moisten

Mix same as plain pie crust, roll out very thin and line cake tin.

Filling:

Three-fourths pound Cottage Cheese
 A little salt
 Two eggs
 Juice and grated rind of one lemon
 Two tablespoonfuls of wheat flour
 One tablespoonful of barley flour
 Three-fourths cup of sugar
 One and a fourth cups of milk
 A few raisins and a few almonds
 Small piece of butter

Beat cheese to a cream, add salt, sugar, flour, juice and grated lemon rind, raisins and nuts cut in small pieces, the egg yolks and the milk. Mix well, and then add the egg whites, well beaten. Put into prepared cake tin and dot with a few pieces of butter. Bake about three-quarters of an hour in moderate oven.—
 Mrs. G. H. Leistikow.

English Cheese Cakes

Three-fourths pound Cottage Cheese
 Two eggs
 One cup of sour cream
 One-half cup of sugar
 One large boiled potato mashed
 One lemon rind and juice
 Two ounces of sweet almonds
 One-half tablespoonful of butter
 One tablespoonful of rum

Line small pans with plain pie crust, fill with cheese mixture. Will make six small cakes.—Mrs. R. Flocke.

Cottage Cheese Cake

Three-fourths pound Cottage Cheese
 Four eggs
 One teaspoonful of vanilla
 One-half cup of sugar
 One cup of cracker crumbs
 One-half cup of raisins
 One tablespoonful of butter

Mix cheese until creamy, blend sugar, butter and beaten egg yolks well together, add raisins and cracker crumbs. Mix well. Add vanilla to whites of eggs beaten stiff and beat all together. Bake slowly in pie tin until brown.

Quantity—Will serve six persons.—Mrs. Honorine Semaschko.

**Cheese Cake Like Mother
Used to Make****Sponge:**

Two cups wheat flour
 One-half cup of boiled oatmeal
 One-fourth cup of mashed potatoes
 One and a half tablespoonfuls of butter and lard mixed
 Two tablespoonfuls of sugar
 One square of yeast
 One-half teaspoonful of salt
 One-half cup of milk

Let rise to double amount, then put in tins and let rise again. Then fill with following mixture and bake in a moderate oven.

Filling:

Three-fourths pound Cottage Cheese
 One cup of cream
 Two eggs
 One-half cup of sugar
 Cinnamon

Beat cheese until smooth, add cream, beaten egg yolks, and sugar. Mix well and then add whites of eggs beaten stiff. Sprinkle top of cake with cinnamon.

Quantity—This makes two small cheese cakes.—Mrs. Jac. Rochlus.

Cottage Cheese Salads

First Prize—Miss Myrtle Eickelberg

Cottage Cheese in Tomato Aspice

One can of tomatoes
 One veal bone
 Few spices
 Paprika
 One teaspoonful of salt
 Two eggs
 One and a half pint of Cottage Cheese

Boil the tomatoes with the veal bone about one-half hour. Add a few spices, a little paprika and the salt. Strain this and allow it to cool slightly. Hard boil the eggs, and slice them. Rub the Cottage Cheese through a coarse sieve. Place the sliced hard boiled eggs nicely in the bottom of a ring mold. Over this spread the strained Cottage Cheese. Pour over this the tomato mixture. Allow this to set in the mold. When ready to serve, turn out of the mold and place on crisp, fresh lettuce leaf, so that the hard boiled eggs are on top. Pour mayonnaise dressing over same.

May be served as substitute for meat, or as a salad course.

Second Prize—Mrs. Arthur Wenz

Cottage Cheese Salad

One carton of Cottage Cheese
 One cup of rich milk
 Salt, to taste
 One grapefruit
 Two oranges
 One-half can of sliced pineapple
 One lemon
 One-half package of gelatine
 Lettuce
 A few Maraschino cherries if desired

Mix cheese with milk and salt, to taste. Press through a sieve and line bottom of a ring mold with same. Peel and remove all skin from grapefruit and cut in slices. Cut pineapple in

small pieces. Take juice of pineapple, oranges, lemon (the juice of any other fruits may be substituted) to make one pint. Heat same and pour over gelatine until thoroughly dissolved. Lay sliced fruit on top of cheese and pour the cooled juice over it all. Set in the ice box to harden. Turn out on a platter garnished with lettuce leaves. Serve with a dish of mayonnaise in center of the ring.

Quantity—Will serve from eight to ten persons.

Mayonnaise Dressing

One cup of vinegar and water
 Butter, the size of an egg
 Two eggs
 One cup of milk
 Two tablespoonfuls of sugar
 One tablespoonful of flour
 One tablespoonful of corn flour
 One teaspoonful of mustard
 One teaspoonful of salt
 Paprika

Put vinegar and water, and the butter on to boil. Beat the eggs, add the milk, sugar, flour, the mustard, which has been dissolved in boiling water, the salt, and the paprika. Add this to the boiling vinegar and stir until smooth. Before serving, thin with a little cream.

Third Prize—Mrs. G. W. Moore

Mushroom Salad a la Gridley

One carton of Cottage Cheese
 Two teaspoonfuls of gelatine
 Two teaspoonfuls of cold water
 Two teaspoonfuls of boiling water
 One tablespoonful of heavy cream
 One-half teaspoonful of salt
 One-third teaspoonful of Worcester-
 shire Sauce
 Few grains cayenne
 Few grains paprika
 Ground peanuts

Put cheese through puree sieve. Add ingredients and gelatine which has been soaked in cold water and dissolved in boiling water. Mould into shape of mushrooms, putting half of a toothpick in stem, and rolling each in one tablespoonful of ground peanuts. Serve on lettuce or cress. Put spoonful of dressing on lettuce leaf for each two, garnishing with chopped red and green peppers.

Dressing:

Two egg yolks
 One-half cup of vinegar (one table-
 spoonful of Tarragon)
 One-half cup of water
 One tablespoonful of sugar
 One teaspoonful of mustard
 One tablespoonful of corn flour
 One tablespoonful of butter
 One teaspoonful of salt
 Cayenne
 Paprika

Mix dry ingredients, add butter, vinegar and water, and cook over hot water. Pour gradually on beaten yolks and cook until it thickens. When ready to serve, thin with a little whipped cream.

Fourth Prize—Mrs. G. O. Stearns

Cottage Cheese Salad

One cup of Cottage Cheese
 One cup of whipped cream
 One tablespoonful of gelatine
 One teaspoonful of salt
 One cupful of cold water

Mix cheese with whipped cream, and add salt. Dissolve gelatine in the water, and stir together with cheese and cream. Mold in large or small molds. Serve on lettuce leaf, with a cream dressing.

Cream Dressing:

One egg, well beaten
 Eight tablespoonfuls of vinegar
 One small teaspoonful of salt
 One teaspoonful of mustard

Cook in double boiler until thick. Add one small cupful of cream.

Fifth Prize—Miss Ida Laudon

Cottage Cheese Salad

One carton of Cottage Cheese
 One-half pint of cream
 One tablespoonful of gelatine
 Two tablespoonfuls of milk
 Small head of lettuce
 One orange
 One-half of a large grapefruit
 One-fourth of a pineapple
 Celery
 Boiled salad dressing

Soak gelatine in the milk for half an hour. Whip cream very stiff, set one-third of it aside for the dressing. To remainder add gradually the cheese, dissolved gelatine, and salt to taste. Whip very light and turn into a ring mold and set on ice. When firm, turn out on plate, fill center with three-fourths cup celery and three-fourths cup pineapple cut in cubes, mixed with the remaining whipped cream and four tablespoonfuls of boiled dressing. Salt to taste. Garnish with head lettuce and alternate sections of grapefruit and orange. Olives or cucumber rings may be added, if desired.

Sixth Prize—Mrs. Gustave Haack

Cottage Cheese Cherry Salad

Twelve ounces of Cottage Cheese
 One-fourth cup chopped walnuts
 One-half cup preserved cherries
 Lettuce leaves

To the Cottage Cheese add the chopped walnut meats, the half cup of strained preserved cherries, chopped, or currants. Mix well. Place

nicely rounded tablespoonfuls of the mixture on crisp lettuce leaves, and garnish dish with whole cherries.

Quantity—Will serve from six to eight persons.

Seventh Prize—Mrs. Geo. W. Posey

Prune Cheese Salad

One-half pound of prunes
 One-half cup of corn syrup
 One-half cup of Cottage Cheese
 Two tablespoonfuls peanut butter
 Pinch of salt
 Mayonnaise dressing
 Stuffed olives
 Lettuce leaves

Wash prunes well and let stand in cold water over night. Cook in half a cup of corn syrup. When cool, dry and remove the stones. Fill with mixture of half a cup or more of Cottage Cheese, peanut butter, salt and enough dressing to make a soft paste. Press together or leave open to show filling. Serve on shredded lettuce leaves and garnish with rings of stuffed olives.

Eighth Prize—Emma Schulze

Cottage Cheese Balls

One cup of Cottage Cheese
 One pimento, chopped fine
 One-half cup hickory nuts

Mix, and serve on lettuce with mayonnaise dressing.

Cheese Salad

One pound of Cottage Cheese
 Four tablespoonfuls of milk
 One-half teaspoonful of salt
 One-half teaspoonful of paprika
 Five drops of onion juice
 Pimento

Mix well, form into a roll and place on ice to harden. Cut in slices and garnish with strips of pimento. Serve with French dressing.— Mrs. John Dvorak.

Cottage Cheese Salad

Three-fourths pound Cottage Cheese
 One-half cup of cream (sweet or sour)
 One small bottle olives
 One-fourth pound of walnuts
 Three-fourths tablespoonful gelatine
 Three eggs
 One-half cup of salad oil
 One head lettuce

Moisten Cottage Cheese with cream (whipped) and work until smooth. Add gelatine, moistened in one-fourth cup of cold water, dissolved over hot water, in double boiler. Then add walnuts, chopped, olives, cut fine, and salt and pepper to taste. Turn into moulds or custard cups,

first dipped into cold water. When set, turn out of molds onto a dish, garnished with lettuce and a few olives, and a slice or two of tomato. Rub the yolks of three hard boiled eggs through a fine sieve and sprinkle over cheese mound, put a teaspoonful of mayonnaise dressing over this and top off with an olive. Cut whites of eggs into halves and fill with mayonnaise. Add dash of paprika. Will serve six persons.—Miss Clara Teweles.

Cottage Cheese Salad

One package of Cottage Cheese
 One large green pepper, diced (all seed and white removed)
 One-half teaspoonful of salt
 About one gill of cream (if milk is used, add a little butter)

Mix together and serve on lettuce leaf or water cress. Serves six as main dish for luncheon.—Mrs. Raymond E. Ackley.

Bonboniere Salade

Six ounces of Cottage Cheese
 Two tablespoonfuls of cream
 One teaspoonful of salt

Mix well and form in bon bon shapes, placing nut meats, cherries, fig strips, and dots of jam on some. Tint others slightly with cherry juice and cocoa. Also stuff dates. Arrange for individual service on head lettuce cup or the whole assortment on garnished platter. Serve at end of dinner, if desired, with wafers. Make a very attractive dish.—Nelle Hubbard Ermatinger.

Cottage Cheese Salad

Three-fourths pound Cottage Cheese
 One-half cup of chopped walnuts (not too fine)
 One small bottle olives (chopped)
 One-half can of peas
 Four tablespoonfuls chopped celery
 One-half cup of salad dressing
 Salt and pepper to taste
 Lettuce for garnishing

Mix Cottage Cheese and dressing, add other ingredients and mix well. Serve on lettuce leaves. This will serve twelve people—Mrs. John J. Coakley.

Cottage Cheese Salad

Three-fourths pound Cottage Cheese
 Six olives
 One stock of celery
 Two ounces of shelled walnuts

Chop olives, nuts and celery (not too fine), add to cheese, and then mix with half a cup of mayonnaise dressing. Serve on lettuce.—Mrs. H. W. Tinker.

Mock Crabapple Salad

Three-fourths pound Cottage Cheese
Salt, pepper, paprika
Beet juice
Apple stems
Whole cloves
Lettuce

Press Cottage Cheese dry, season with salt, pepper and paprika; shape in form of apples; roll in beet juice. Put apple stem on top and clove in blossom end. Serve with salad dressing on lettuce leaf.

Oil Dressing With Cheese:

One egg yolk
One cup of oil
Three teaspoonfuls of Cottage Cheese
Salt, sugar and paprika to taste
—Miss Myrtle Ickleberg.

Cottage Cheese Salad

One cup of Cottage Cheese
One teaspoonful of sugar
One-fourth teaspoonful of salt
Two hard boiled eggs
One head lettuce

Slice eggs in rings. Take out yolks and mash to paste. Add to other ingredients and work until smooth and soft. Make small balls, roll in prepared bread crumbs, and place each ball in egg ring on leaf of lettuce. Make dent on top and fill with drop of jelly. Drop a little salad dressing on lettuce.

Prepared Crumbs:

One-half cup of toast crumbs
One teaspoonful of sugar
One-half teaspoonful of cinnamon
Moisten with few drops melted butter
Will serve five people.—Mrs. J. Lloyd Rohr.

Cottage Cheese Salad

Six hard boiled eggs
Three-fourths pound Cottage Cheese
One-half pint whipped cream
One envelope gelatine
One-half cup of hot milk
One-half cup of cold water
One green pepper, chopped
Salt to taste

Soak gelatine in one-half cup of cold water for ten minutes; add hot milk, and stir until dissolved. Let cool. Then add salt, cheese riced, and the chopped green pepper. Fold in the whipped cream and set in a cool place to get firm. Serve on lettuce. Garnish with hard boiled eggs cut in halves.—Mrs. E. W. Meyer.

Cheese Salad

Three-fourths pound Cottage Cheese
One onion, chopped fine
One-fourth cup of cream
Salt and pepper to taste

Mix ingredients, serve on lettuce leaves, and place a tablespoonful of mayonnaise dressing on top. Garnish with capers. This will be enough to serve six persons.—Mrs. E. P. Jordan.

Cottage Cheese Salad

One-half of a banana
Six leaves of head lettuce
Four tablespoonfuls of dressing
Six heaping tablespoonfuls of Cottage Cheese

Mix Cottage Cheese with mayonnaise or boiled dressing. Serve on lettuce leaves and garnish with sliced banana.—Mrs. H. J. Bauer.

Cheese Ribbon Salad

Three-fourths pound of Cottage Cheese
One package of lemon Jello
One-third cup of chopped English walnuts
One-third cup of Pimento olives, chopped
Salt to taste
Dash of red pepper
Two tablespoonfuls of sweet cream

Dissolve Jello and pour half of same in mould to harden, and place the remaining half where it will not congeal. When first half is set, press cheese which has been well mixed with the other ingredients on top of same, and pour balance of Jello on top of cheese. Cherries, nuts or any desired fruit may be added to Jello. Cut in slices and serve on lettuce leaves.—Mrs. H. P. Weissenborn.

Liberty Salad

Three-fourths pound Cottage Cheese
One small bunch of celery (chopped)
One small green pepper (chopped)
Two tablespoonfuls walnuts (chopped)

Mix with four tablespoonfuls of salad dressing and serve on lettuce.—Mrs. J. M. Dalrymple.

Eggs a la Paysanne Salad Country Style

Hard boil as many eggs as desired; cut in halves, remove yolks and mix to a smooth paste, adding for each egg yolk a teaspoonful each of butter and Cottage Cheese, a little chopped chives and salt to taste. Then form into balls and fill in the boiled whites of egg. Serve on crisp lettuce leaves and sprinkle with chopped chives.—Miss Margaret Bauer.

Cheese Salad

One package Cottage Cheese
One-half green pepper
Two or three radishes
Pinch of salt and pepper
Red pepper
Two tablespoonfuls of boiled rice

Mix and form little eggs, place on a bed of shredded lettuce and serve with dressing made of an egg, a tablespoonful of mustard, half a cup of sour cream, a tablespoonful of vinegar and a pinch of salt and pepper, mixed till creamy. Serve with boiled rice or mashed potatoes.—Mrs. R. Flocke.

Cottage Cheese Salad

Three-fourths pound Cottage Cheese
 One-half cup of cream
 Three olives, chopped
 One tablespoonful nut meats
 Paprika and salt

Form in little cakes. Serve on lettuce leaf.
 —Mrs. William Diamond.

Cottage Cheese Salad

Three-fourths pound Cottage Cheese
 One tablespoonful of chopped parsley
 Two tablespoonfuls of nut meats
 Pimentos
 Salt and paprika

Fill pimentos with mixture and set on ice.
 Cut in slices and serve on lettuce leaves with
 any desired dressing.—Mrs. Diamond.

Cottage Cheese Carrot Salad

Grate a small carrot and squeeze juice
 through cloth. Add to well seasoned Cottage
 Cheese and shape in form of carrots. Put sprig
 of parsley in stem end. Serve on lettuce leaves
 with mayonnaise or boiled dressing.—Mrs. B. C.
 Eickelberg.

Apple and Cottage Cheese Salad

Peel and core firm, good apples, one for each
 portion. Place in a stew pan, and for each
 apple allow one teaspoonful of sugar and one
 of red cinnamon candy. Add sufficient water
 to come nearly to top of apples. Simmer over
 very slow fire until they can be pierced with a
 straw. Remove and drain, and when cool, place
 on lettuce leaf, fill center with Cottage Cheese,
 and if desired, place a spoonful of salad dressing
 on top.—Mrs. C. B. Ware.

Cottage Cheese Salad

One-half cup of Cottage Cheese
 One tablespoonful of minced pimento
 Two olives minced
 Dash of white pepper
 Two tablespoonfuls of whipped cream

Mix cheese, olives, pimento and pepper, then
 fold in whipped cream. Serve on lettuce leaves.
 —Mrs. Frances Stauffer.

Pineapple Salad

Fill center of a slice of canned pineapple
 with Cottage Cheese, top off with whipped cream
 and place cherry in center.—Mrs. John Dvorak.

Cottage Cheese Salad

Work a cup of Cottage Cheese together with
 a heaping tablespoon of butter, and press firmly
 into green pepper. Slice with sharp knife and
 serve on lettuce leaves with creamed walnuts
 and mayonnaise or boiled dressing. The cheese
 may also be combined with the butter, rolled
 into balls and garnished with shelled walnuts
 which may be pressed in on each side.—Mrs.
 E. A. Oliver.

Cottage Cheese Salad

One-half can of shrimps
 One-half small bottle of stuffed olives
 One cup of Cottage Cheese
 Lettuce

Mix Cottage Cheese with one scant teaspoonful of curry powder, a dash of black pepper, a dash of paprika and a little salt. Add a teaspoonful of shrimp liquid. Arrange a circle of the shrimps on the lettuce leaves. Fill circle with cheese and olives. Dress with mayonnaise.
 —Miss L. Whitcomb.

N. B.—Serve hot with cream sauce if desired.

Fancy Cottage Cheese Salad

Three-fourths pound Cottage Cheese
 Two tablespoonfuls melted butter
 One tablespoonful chopped parsley
 One small onion, chopped fine
 Stuffed olives
 Half package lemon Jello
 Half package raspberry Jello

Mix Cottage Cheese with butter, chopped parsley and chopped onion. Cut stuffed olives in halves and place on bottom of mold. Pour over these the dissolved lemon Jello. When set, press in the cheese mixture, and pour over this a layer of raspberry Jello. Set away to cool. Serve on crisp lettuce leaves and garnish with stuffed olives.—Mrs. William Diamond.

Cottage Cheese Salad

Three-fourths pound Cottage Cheese
 One teaspoonful of salt
 One teaspoonful of butter
 One-half teaspoonful of paprika
 One drop of mapleine
 Chopped chives to taste
 Chopped nut meats

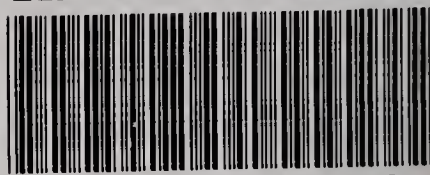
Mix well and serve on lettuce with boiled salad dressing.—Mrs. J. N. Holman.

Cottage Cheese Salad

Soak one level tablespoonful of gelatine in one-fourth cup of cold water, one-half hour. Then set over hot water until dissolved. Whip one-half pint of cream and mix it with one-half pound of Cottage Cheese, which has been put through a wire strainer, add salt to taste, and then the gelatine. Turn into a ring mould and set away to harden. Fill the center with one apple, diced, one-half cup celery cut in cubes and about one dozen walnuts, cut in small pieces, and one slice of pineapple. Make mayonnaise dressing, adding to it about two tablespoonfuls of Cottage Cheese.—Mrs. John Dvorak.

Apple Salad

A cored and unpared red apple is cut in slices a quarter of an inch thick. Creamed Cottage Cheese sprinkled with chopped walnuts or other nut meats, is spread between slices. This is a nice salad for an afternoon luncheon.—Mrs. P. H. Plunkett, Jr.



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